Recipe for: Tiramisu**C:\Users\Nancy\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\AWZXKYF6\MC900298989[1].wmf**

From: The Kitchen of **Francesca Vranesvich**

#### Ingredients:

* 2 oz. of dark chocolate
* 1 cup of mascarpone
* 1 cup of fromage frais or sour cream
* ¼ cup of superfine sugar
* ¼ cup of strong coffee
* 20 sponge fingers or lady fingers

#### Instructions:

1. Grate the chocolate with a grater or a food processor.
2. In a mixing bowl, whisk the mascarpone, fromage frais or sour cream, and sugar together.
3. Pour the coffee into a shallow rectangular dish. Break the lady fingers in half, dip them in the coffee, and place a layer in a glass serving bowl.
4. Cover the layer of lady fingers with a layer of the cheese/cream/sugar mixture and sprinkle with a little of the grated chocolate.
5. Repeat the layers, finishing with the cheese/cream mixture. Sprinkle the top layer with the remainder of the grated chocolate.
6. Cover the bowl with plastic wrap and chill in the refrigerator for at least 2 to 3 hours.

***Recipe Tips:***

* Instead of one big bowl, you can make 4 individual servings in small glass bowls.
* You can substitute low-fat cream cheese for the fromage frais (soft white cheese) or sour cream.
* Top the tiramisu with 2 – 4 chocolate covered coffee beans or crushed instant coffee.

